

HEALTH

DIABETIC PRO TENNIS PLAYER GETS A BIG LIFT FROM HIS MOM

Orange Coast

THE MAGAZINE of ORANGE COUNTY



Sweet TREATS

FALL FASHION
Surprising colors shine
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SEPTEMBER 2019 / ORANGECOAST.COM / \$5.95



SEPTEMBER

76 SWEET TREATS

From shave ice to s'mores to scones, here are your best bets for dessert any time.

88 BEHIND TWO FERNS

Cypress High School and OCSA alum Scott Aukerman celebrates 10 years as host of the podcast "Comedy Bang! Bang!" and directs "Between Two Ferns: The Movie," premiering Sept. 20 on Netflix.

BY ASTGIK KHATCHATRYAN

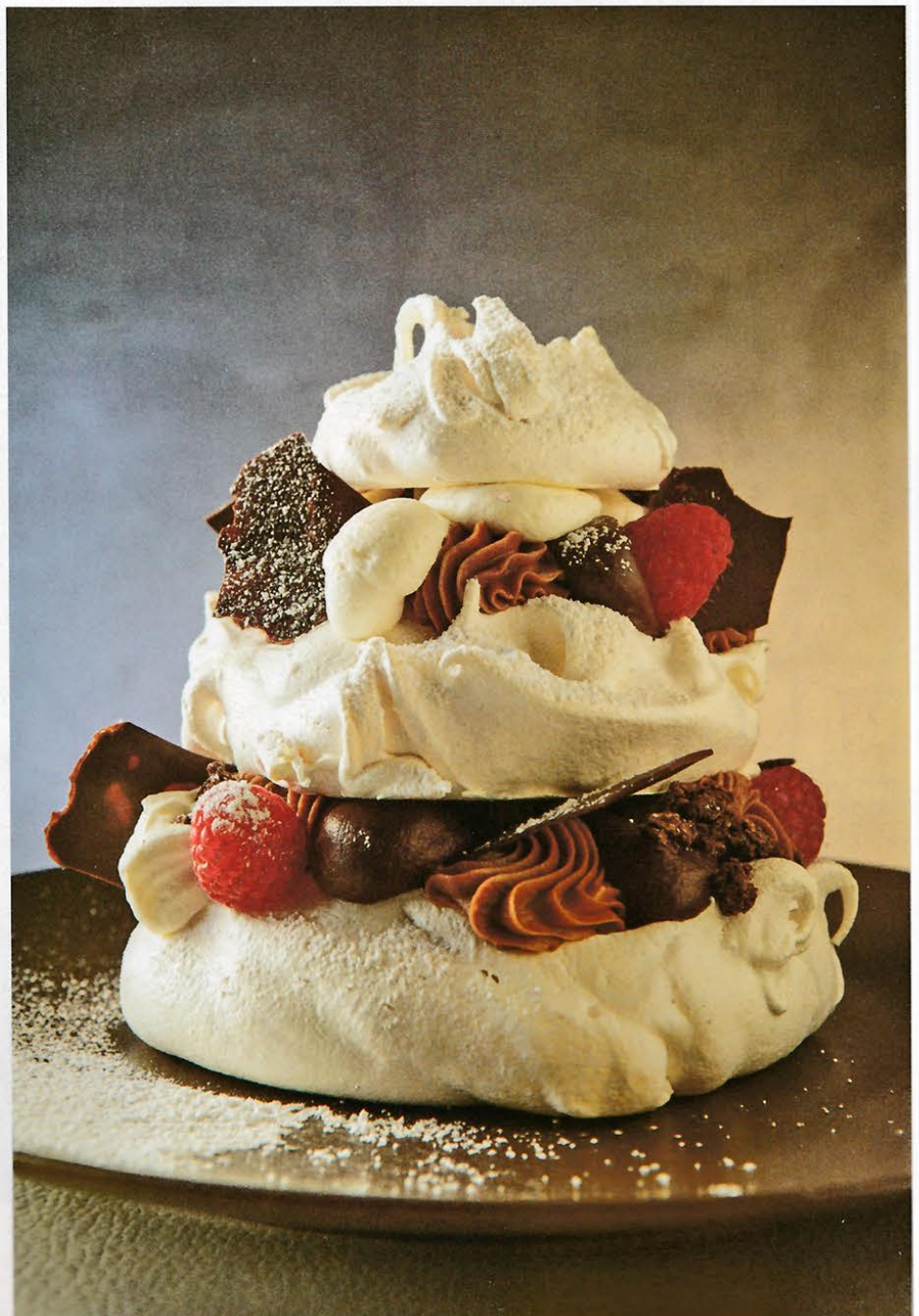
90 THE MOTHER'S LOAD

JC Aragone is one of only a handful of professional tennis players who suffers from Type 1 diabetes, and he's the first diabetic to play in the U.S. Open. Here is how his mother, Paula Aragone, became his best coach yet.

BY MARRIE K. STONE

"It was her sweet homage to love, a tiered pavlova replete with chocolate mousse, chocolate ganache, and Chantilly cream. It looked magnificent. It was delicious, too."

—AWARD-WINNING AUTHOR CATHY THOMAS ON AMELIA MARNEAU'S PAVLOVA NAPOLEON, BELOW



ON THE COVER



Coconut mango soft serve swirl garnished with edible flowers and herbs at All Coco x MNGO in Tustin, photographed by Ralph Palumbo

Black Forest PAVLOVA NAPOLEON

Executive pastry chef Amelia Marneau creates fabulous desserts at Marché Moderne in Newport Coast. Her Black Forest pavlova napoleon elevates simple ingredients into a masterpiece.

- 1**
PAVLOVA ROUNDS
are crisp and light, made with egg whites, and offer a solid base on which to build the dessert.
- 2**
CHANTILLY CREAM
is luscious without being overly sweet.
- 3**
LAYERED CHOCOLATE MOUSSE
is creamy and delicate.
- 4**
CHOCOLATE GANACHE
fills spaces between layers to support stacked ingredients.
- 5**
HIGH-QUALITY SEASONAL FRUIT
completes the Black Forest theme with bright tartness.

